

CASCA WINES

Cabo da Roca

Centenary Vines

RED 2014 · BAIRRADA DOC

93% Baga, 5% Maria Gomes & 2% Bical

Tasting Notes

COLOUR

Purple red

NOSE

Look for red berries, forest, balsamic and herbal notes, oak and spices.

PALATE

Complex with red berries, graphite and balsamic notes with a firm structure and very elegant.

FOOD PAIRING

Dry cured ham Pata Negra, soft paste cheese, stew, sucking-pig "à Bairrada"

SERVING

18° · Ageing: 20 years (2017–2037)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2014

THE VINEYARD

Vineyard 24 km from atlantic coast at 88m of altitude — Cordinhã — with 96 years/2 ton. 9,260 plants per hectare, orientation: N-S.

TRAINING SYSTEM

Traditional bush "em taça"

CLIMATE & SOIL

Mild climate tempered by the proximity to the atlantic ocean. Calcareous soil.

HARVEST

4th week of September, 100% hand harvested

WINEMAKING

The grapes are partially destemmed (30% stems) and crushed directly to an open top vat "lagar", 3 days soak, 12 days alcoholic fermentation with temperature control, gentle push down twice a day, malolactic fermentation in french new oak

AGEING

24 months in french new oak barrels.

ALCOHOL		TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR	PH	SO2 F/T
12,5%		5,86 g/L	0,97 g/L	2,3 g/L	3,64	32/115 mg/L
BOTTLE	Bordalesa Premiere	HEIGHT	329,5 mm	LAYERS/PALLET	5	
CLOSURE	Natural cork	MAX Ø	78,1 mm	BOTTLES/PALLET	750	
VOLUME	750 ml	BOTTLES/CASE	3	CASES/PALLET	125 cxs	
BOTTLE EAN	5600816900492	CASE WEIGHT	8,8 kg	PALLET WEIGHT	1115 kg	
CASE EAN	15600816900499	CASE DIM.	321x165x247 mm	PALLET DIM.	Euro 1200x800x1800 mm	
BOTTLE WEIGHT	715 g	CASES/LAYER	25			